

INCH-POUND

A-A-20148A
August 26, 1996
SUPERSEDING
A-A-20148
October 28, 1986

COMMERCIAL ITEM DESCRIPTION

BEEF STEW, CANNED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers beef stew, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The beef stew shall conform to the container size(s) (individual or multiple servings per container) in the following list which shall be specified, as required, in the solicitation, contract, or purchase order.

Container size

Container size I - Individual

Container size II - Multiple

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8940

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

3. SALIENT CHARACTERISTICS.

3.1 Preparation requirements: The beef stew shall be prepared in accordance with good commercial practice.

3.2 Standard of composition: The canned beef stew shall conform to the applicable provisions of 9 CFR 319.304 of the Meat and Poultry Inspection Regulations of the U.S. Department of Agriculture.

3.3 Composition and product quality: The beef stew shall contain beef, potatoes, peas, carrots, modified food starch, spices, and water. The beef stew may contain tomato paste, tomatoes, flour, caramel color, beef extract, seasonings, and other appropriate ingredients. In addition to the beef, the beef stew shall be composed of: 20.0 to 30.0 percent potatoes, 8.0 to 14.0 percent carrots, and at least 3.0 percent peas (raw weight basis). All vegetables shall be U.S. Grade B or better or equivalent. No meat byproducts, variety meats, nor mechanically separated beef shall be used in preparing the product.

3.4 Finished product:

3.4.1 Appearance and color: The beef stew shall have a normal appearance and moderate brown to reddish brown color.

3.4.2 Odor and flavor: The odor and flavor shall be characteristic of beef stew. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

3.4.3 Texture: The texture of the beef dices shall not be dry, rubbery, or mushy. At least 75 percent of beef dices must be identifiable as dices. The texture of the vegetables shall not be mushy, hard, fibrous, or tough. Extremely hard peas will not be accepted. Gravy shall not be lumpy or excessively thick or thin.

3.4.4 Foreign material: All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

3.5 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the food item shall be manufactured not more than 90 days prior to delivery.

3.6 Thermoprocessing: The filled and sealed containers of beef stew shall be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

3.7 Analytical requirements: Unless otherwise specified, analytical requirements for the beef stew shall be as follows:

Fat content: The average fat content for beef stew shall be not greater than 4.0 percent.

Salt content: The average salt content shall be not greater than 1.5 percent.

3.7.1 Analytical procedure: Three containers shall be selected at random.

3.7.2 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18(b). The sample to be analyzed shall be a composite of the three containers.

3.7.3 Analytical testing: The sample shall be analyzed using the following methods:

<u>Test</u>	<u>Method</u>
Fat	960.39, 976.21, or 985.15
Salt	935.47

3.7.4 Test results: The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1 The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The delivered beef stew shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the beef stew within the commercial marketplace. Delivered beef stew shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The beef stew provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same beef stew offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

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5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The beef stew shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- The container size(s) required (Container size I or Container size II).

7.2 Sources of documents.

7.2.1 Sources of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243.**

Copies of the United States Standards for Grades of vegetables are available from: **Chief, Processed Products Branch, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit request for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV